



Buttermilk scones

食谱作者 V-ZUG 瑞族



制备过程	45 分钟
烘烤的时间	18 分钟
时间：烘烤时间取决于机器	
份	8
电器	Comhair SE 自 2015 年

Preparation

- 500 g plain flour
- 100 g sugar
- 1 tsp salt
- 20 g baking powder
- 2 knife tip of vanilla essence
- 200 g butter
- 300 ml buttermilk

将发酵桶预加热：顶部加热/底部加热 到 **200°C**

Combine the flour, sugar, salt, baking powder and vanilla essence in a bowl. Cut the butter into small pieces, add to the bowl and mix until the mixture resembles breadcrumbs. Add the buttermilk and quickly work the mixture into a soft dough.

Sprinkle the work surface with a little flour. Flatten the dough to a thickness of about 2 cm. Cut out rounds with a 6 cm cutter. Place the scones on a lined tray and put it into the preheated cooking space. Bake.

放入食物

在 顶部加热/底部加热 期间为 **200 18 分钟°C**

Serve the scones with clotted cream and jam

配件

Baking tray

附加信息

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